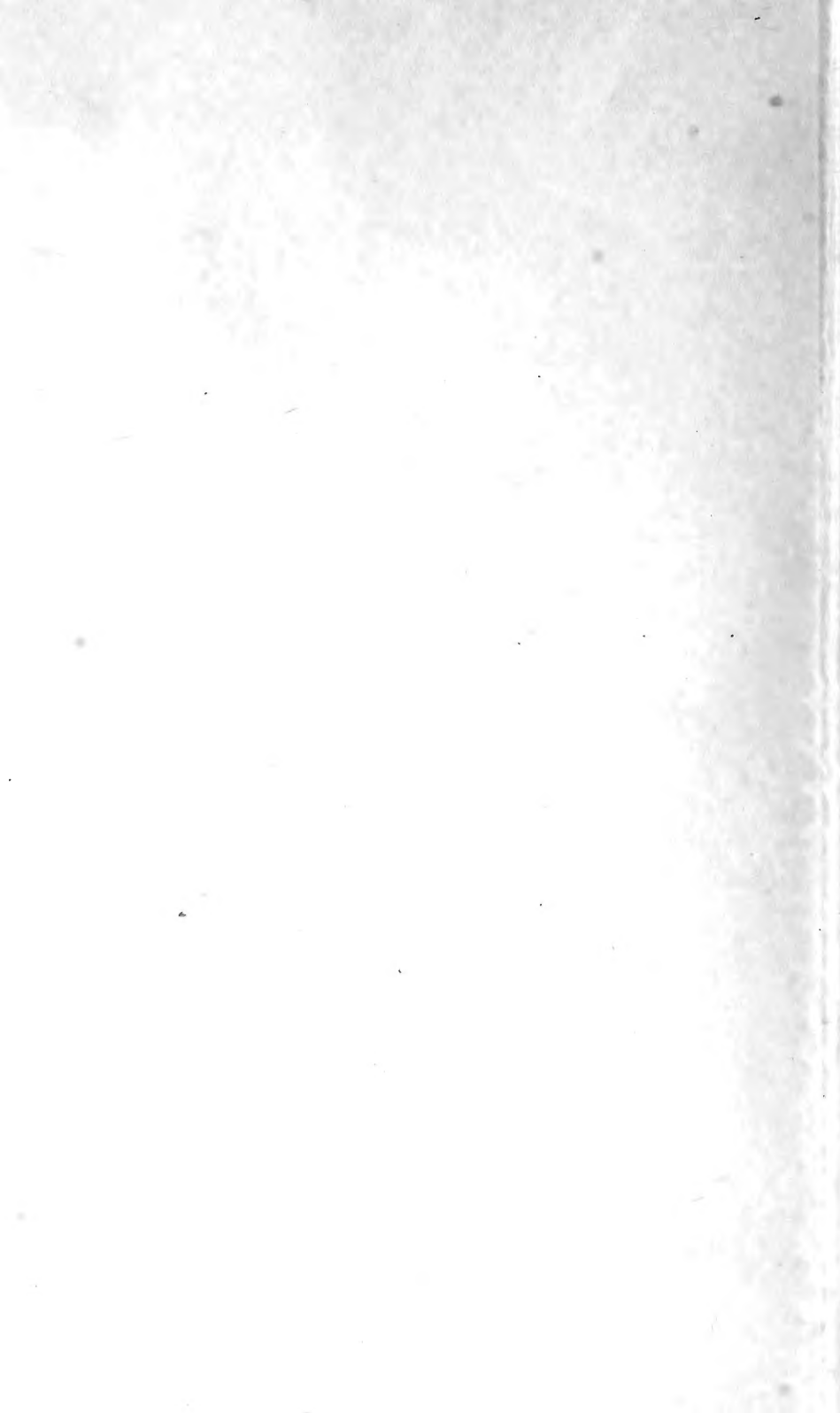


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WESTERN APPLES

ARTICLE

ON

WESTERN APPLES: HOW AND WHEN
TO USE THEM

By

JOHN P. HARTMAN

SEATTLE, WASH.



PRESENTED BY MR. POINDEXTER

DECEMBER 19, 1913.—Referred to the Committee on Printing

WASHINGTON
GOVERNMENT PRINTING OFFICE

1914

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REPORTED BY MR. CHILTON.

IN THE SENATE OF THE UNITED STATES,

May 9, 1914.

Resolved, That the manuscript submitted by Mr. Poindexter, on December 19, 1913, entitled "Western Apples; How and When to Use Them," by Mr. John P. Hartman, of Seattle, Wash., be printed as a Senate document.

Attest:

JAMES M. BAKER, *Secretary.*

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MAY 25 1914

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WESTERN APPLES: HOW AND WHEN TO USE THEM.

It is a very common thing for an easterner to say concerning apples grown in the great Northwest that they are very beautiful, but tasteless. Usually both conclusions are true. The condition is one due to the ignorance of the public in knowing when to use particular kinds.

Apples are exactly like human beings. Some mature and are at their highest state of usefulness much earlier than others. Some to fulfill their mission must be used before the 1st day of January after their growth, while others should not be touched until three months later.

It therefore seems that the public should be thoroughly advised regarding the use of these exceedingly high-grade apples.

I have been sorely provoked more than once to find dining-car conductors placing before their guests beautiful looking baked apples, but worthless because they had passed their season, therefore dry and pithy. For instance, in the fore part of March on the Michigan Central, I saw a Gano, which is a fairly good apple up to the 1st of January, but tasteless and juiceless in March. Pretty and fair to look upon, it is true, but without life or virtue or strength. It was like eating so much basswood.

After years of experience, and consulting with all the experts, both growers and users, I believe some rules may be safely evolved, as follows:

Probably the best late summer and early fall user for cooking is the early Gravenstein, while for cooking and eating from the time it ripens, about the 10th of September, until the middle of December, the King David stands very high. It should, however, run its course during September and October. Good through most of November, if well cared for, has some life in December, but tasteless and useless the latter part of that month.

The Jonathan and Spitzenberg are the very highest grade of western apples, and there is no better apple grown, unless it is as hereinafter mentioned. They are ready for use about the middle of October, then being in a well-matured state. Under ordinary conditions, they keep well, and maintain all of their virtue until the middle or latter part of January. From that date on they are in their decadent stage. Their useful condition, as is true of all other apples, may be prolonged by cold storage.

The Delicious, one of the best shippers, and good for all purposes, except for one who likes a very tart apple, is in its best stage of usefulness from the middle of December to the first of March. It has a rather tough and thick skin, and therefore will stand rougher handling than probably any other apple grown. It is better, however,

for eating than cooking, while the Spitzenberg or Jonathan are good for either purpose.

The Rome Beauty is an apple of good grade, but by many considered not so good as some already mentioned. It is quite a prolific bearer, and therefore much grown. Its period of usefulness may commence a little before the Delicious, and unless carefully preserved under cold storage, will end by the first or middle of February. After that time it is liable to show a woody and tasteless condition.

The Newtown Pippin and the Winesap are among the very best apples grown. The Newtown Pippin is regarded by a great number of people as the best apple produced. It is almost green in color when picked, but it must then be stored away, and does not necessarily need to be in a cold-storage plant; but if kept where the temperature is not too high it matures in nice shape, takes on a golden yellow hue, is ready for use the 1st of January or even sooner, reaching its best in February, and I have often had them in good shape, thoroughly juicy and full of life till the 1st day of May. For cooking purposes this apple has no superior.

The Winesap is the best keeper of all. Of last year's crop, I placed 12 boxes in cold storage for home use. I took the first out on the 1st day of February, and found that it would have been better to have waited one month. The last were taken out on the 2d of July, and were juicy, of splendid flavor, and as good an apple as ever placed on the table. They are the best keepers, and should never be used until after the 1st of February. The better plan is to commence on the Winesap in March, and they may be used until the new apples come. On the 4th of July we had on our table baked Winesaps of the crop of the year before and early Transparents of the present year.

The Department of Agriculture should thoroughly familiarize the great hotels, the dining-car systems, and the heavy users of our country in how to use the western apple. The States of Colorado, Utah, Idaho, Montana, Washington, and Oregon have a large acreage of this delicious fruit, and are producing in large quantities the best apples known to the world. For want of information or knowledge how to use them, often the industry is given a black eye. Were I to place before my guest a baked Winesap in November or a baked Spitzenberg in June, the crop of the year before, I would say that he had a right to be insulted, yet that is what our railways and principal hotels are often doing. A New York hotel chef thought I was a disagreeable kicker when I objected to a Rome Beauty placed before me in April. When I sent it back, and afterwards saw him, his remark was "no more beautiful apples in the refrigerator." I agreed with him that it was beautiful, but that was all, and reminded him that beauty was only skin deep.

Circularizing the consumers would mean much larger returns on the apples investment, being done by proper authority through the department. The people want the fruit, but they want and have the right to expect good fruit. They can have good fruit if they are taught some of the primary elements of its use.



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